

Amendments to the Specification:

Please replace the paragraph on page 3, lines 14-16 with the following amended paragraph:

Reference numerals 210 ~~is~~are shelves formed on the freezing chamber door 200, reference numerals 310 ~~is~~are shelves formed on the chilling chamber door 300, and reference numeral 190 is an icemaker or an additional freezing storage.

Please replace the paragraph on page 4, line 18-page 5, line 2 with the following amended paragraph:

In the meantime, while the cool air circulates along the evaporator 400, the freezing chamber 120, and the chilling chamber 130, moisture contained in food stored in the freezing chamber 120 and the chilling chamber 130 is evaporated and flows together with the cool air, it stays on the cold evaporator 400, and accordingly frost is generated on the evaporator 400. Because frost lowers efficiency of the evaporator 400, defrosting is periodically performed by operating the defrost heater 410. Herein, the operation of the compressor 500 and the main fan 440 is stopped. Defrost water is discharged to the machine room 180 through the defrost water tray 420 and the defrost water distributing pipe 430 arranged on the bottom of the evaporator 400.

Please replace the paragraph on page 5, lines 9-21 with the following amended paragraph:

However, ~~in the conventional refrigerator, there are~~ includes the freezing chamber 120, the chilling chamber 130, and the vegetable storage 170. Because cool air maintains a set temperature state while circulating through the freezing chamber 120, the chilling chamber 130, and the vegetable storage 170, it is appropriate for storing frozen food or food not sensitive to a temperature~~[[,]]~~; however, it is insufficient to store vegetables or fruits, etc. so as to be fresh for a long time. For example, in case of the vegetable storage, a certain temperature range (generally 2°C ~ 4°C) is maintained by cool air flowing into the chilling chamber 130. However, because subtropical or tropical fruits such as banana, pineapple, mango, papaya, etc., or vegetables such as cabbage, spinach, parsley, tomato, cucumber, pumpkin, strawberry, pitch, grapes, etc. have a storing temperature within the range of 7°C ~ 10°C, when they are stored in the vegetable storage, preservation term of food (in which food is stored freshly) may be reduced.

Please replace the paragraphs on page 10, lines 11-23 with the following amended paragraphs:

Between the variable temperature storage (C) and the heating room (H), a third path F3 in which cool air in the variable temperature storage (C) flows into the heating

room (H) and a fourth path F4 in which air heated in the heating room (H) flows into the variable temperature storage (C) are respectively formed, and a temperature sensor 600 for detecting a temperature is installed in the variable temperature storage (C). The second local circulating path includes ~~a~~the third path ~~F4-F3~~ in which air in the variable temperature storage (C) flows into the heating room (H); and ~~a~~the fourth path F4 in which air heated in the heating room (H) flows into the variable temperature storage (C).

The variable temperature storage (C) is formed by a casing 610 installed in the chilling chamber 130 and a drawer 620 detachably inserted into the casing 610, and the heating room (H) is formed by a sealed casing (box) 630 ~~having that shares~~ a side wall of the casing 610.

Please replace the paragraph on page 13, lines 14-25 with the following amended paragraph:

First, in order to adjust a temperature of the variable temperature storage (C) so as to be a little lower than a temperature of the chilling chamber 130, when power is not supplied to the wire heater 640, by opening the second damper 650 installed to the second through hole 631 of the first path F1, the first path F1 for connecting the freezing chamber 120 with the variable temperature storage (C) is open. In addition, by opening the check valve 670, the fourth through hole 613 is open, and the sub fan 660 is rotated.

When air flows are generated by rotating the sub fan 660, cool air in the freezing chamber 120 flows into the variable temperature storage (C) formed by the casing 610 and the drawer 620 through the first, second and third through holes 112, 631, 611. The cool air in the variable temperature storage (C) flows into ~~the~~the rear path 140 through the fourth and fifth through holes 613, 113.

Please replace the paragraphs on page 16, lines 3-17 with the following amended paragraphs:

The drainage pipe 730 is ~~arrange don~~arranged on the machine room 180, and an inlet of the drainage pipe 730 is arranged on the bottom of the variable temperature storage (C), and the vibration generator 750 is installed on an inlet side of the drainage pipe 730.

And, the drainage pump 760 is installed on the drainage pipe 730.

When the drainage valve 740 is closed, ~~when~~ vegetables or fruits are put in into the variable temperature storage (C), and the water supply valve 720 is open, washing water flows into the variable temperature storage (C) through the water supply pipe 710. When the variable temperature storage (C) is filled with a certain amount of washing water, the water supply valve 720 is closed, the vibration generator 750 is operated, and accordingly the washing water vibrates. While the washing water vibrates, vegetables or fruits in the

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variable temperature storage (C) are washed. After finishing the washing process, the drainage valve 740 is open, simultaneously the drainage pump 760 is open, and the washing water is discharged.